

**LINEE GUIDA SU REQUISITI SPECIFICI
TIPOLOGIA "ANNESSI A PRODUZIONI ARTIGIANALI"
(focacceria, pizzeria d'asporto, piadineria e panineria con kebab)**

**GUIDELINES ON THE SPECIFIC REQUISITES FOR "HOMEMADE FAST FOOD
OUTLETS"
(focaccia, take-away pizza, piadina and sandwich bars with kebabs)**

There must be access to all **esercizi pubblici / public outlets** from the public street or other public place.

Every public outlet must have customer toilet facilities accessed from inside the premises.

Home-made fast food laboratories selling directly to the public may also have a permit to sell beverages provided they comply with all the standards for production premises (datasheet 1) plus:

- if they have a large enough storeroom or basement for the proper storage of the beverages;
- if they have a separate dining room to the sales area for customers to eat and drink (with furniture). The dining room must be at least 10 m² but no more than 30 m², and it must have a serving counter. The serving counter must have running, hot and cold drinking water, a dishwasher, storage for clean tableware and any other utensils used for serving at table.
- if they have one toilet for customers that is also accessible for disabled customers and another toilet for staff. These toilet facilities must have a separate washbasin area and must be equipped as described in the GENERAL REQUISITES (datasheet 1).